

AMENDMENTS TO THE CLAIMS:

Claims 7 and 22-24 are amended. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-6 (Canceled).

Claim 7 (Currently amended). A method for reducing storage haze formation in a packaged tea extract, comprising:

- (a) contacting the tea extract with a pectin lyase;
- (b) cooling the pectin lyase-treated tea extract to 0°C to 5°C;
- (c) separating insoluble solids from the tea extract; and
- (d) packaging the tea extract;

wherein the storage haze formation is reduced by at least 10% compared to a tea extract not treated with a pectin lyase.

Claim 8 (Previously presented). The method of claim 7, wherein the storage haze formation is reduced by at least 50%.

Claim 9 (Previously presented). The method of claim 7, wherein the storage haze formation is reduced by at least 75%.

Claim 10 (Previously presented). The method of claim 7, wherein the storage haze formation is reduced by at least 90%.

Claim 11 (Previously presented). The method of claim 7, wherein the storage haze formation is reduced by at least 95%.

Claim 12 (Previously presented). The method of claim 7, wherein the storage haze formation is reduced by at least 99%.

Claim 13 (Previously presented). The method of claim 7, wherein the pectin lyase is a fungal pectin lyase.

Claim 14 (Previously presented). The method of claim 13, wherein the fungal pectin lyase is derived from *Aspergillus sp.*

Claim 15 (Previously presented). The method of claim 14, wherein the fungal pectin lyase is derived from *A.niger* or *A.oryzae*.

Claim 16 (Previously presented). The method of claim 7, wherein the amount of pectin lyase is in the range of from 0.1 to 1,000,000 UPTE per liter of the tea extract.

Claim 17 (Previously presented). The method of claim 16, wherein the amount of pectin lyase is in the range of from 1 to 100,000 UPTE per liter.

Claim 18 (Previously presented). The method of claim 17, wherein the amount of pectin lyase is in the range of from 10 to 10,000 UPTE per liter.

Claim 19 (Previously presented). The method of claim 18, wherein the amount of pectin lyase is in the range of from 1,000 to 8,000 UPTE per liter.

Claim 20 (Previously presented). The method of claim 7, wherein the pectin lyase is immobilized on a solid support.

Claim 21 (Previously presented) The method of claim 7, wherein the pectin lyase is a microbial pectin lyase.

Claim 22 (Currently amended) The method of claim 13, wherein the fungal pectin lyase is derived from *Basidiomycotina*-sp.

Claim 23 (Currently amended) The method of claim 13, wherein the fungal pectin lyase is derived from *Ascomycotina*-sp.

Claim 24 (Currently amended) The method of claim 7, wherein the pectin lyase is a pure pectin lyase free of pectin methylesterase activity, pectate lyase activity, polygalacturonase activity, protease activity, phytase activity, amylase activity and/or lipase activity side activities.